

# LA TABLE

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## PROVENCALE

### *Rossian Caviar*

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Whipped Crème Fraiche,  
Chives, Chopped Eggs, Shallots, Crêpes

### Royal Ossetra I45

Certified Organic, Farm-Raised  
Dark Gray - Medium Pearls - Firm Grain

*These glistening grains with velvety silkiness and strong sea taste melt in your mouth like no other. They come to us from Siberian sturgeon, responsibly raised in conditions identical to their native waters.*

### Shared Plates

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Candied & Spiced Roasted Nuts 8

Marinated Mediterranean Olives **GF** 6  
Lemon, Caraway, Garlic, Rosemary

### Artisan Cheese **GF Option Available**

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Selection of Artisan Cheese, Crostini, Seasonal  
Jam, Marinated Niçoise Olives

Three Piece – 20      Five Piece – 39

### Charcuterie **GF Option Available**

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Saucisson, Terrine, Speck Ham,  
Smoked Duck Breast

For Two – 21      For Four – 39

## Appetizers

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### Raspberry Point PEI Oysters **GF**

On the Half Shell,      Half Dozen – Market  
Champagne Mignonette      Dozen – Market

Split Pea Soup 14  
Ham Hock, Poached Egg, Streusel, Fines Herb

Quiche du Jour **GF Option Available** 14  
Petite Side Salad - *Choice of Local Bacon, Ham or Sausage*

Pigs on a Clotheslines 3 Piece – 15  
Local Bacon, Apple Bourbon Glaze, 4 Piece – 17  
House Pickles, Grilled Bread 6 Piece – 20  
*\* Brûlée tableside*

French Onion Soup 14  
Caramelized Onion, Gruyere Cheese, Baguette

Deviled Eggs **GF** 10  
Duo of Bacon Jam, House Smoked Duck

Shenandoah Seasonal Greens **GF Option Available** 14  
Poached Pear, Goat Cheese, Pomegranate Seeds,  
Champagne Vinaigrette  
*Add Chicken 9 / Flank Steak 12*

Fried Burrata **GF Option Available** 14  
Romesco, Pickled Peppers, Baby Arugula

Chopped Salad 14  
Assorted Local and Seasonal Vegetables, White Balsamic  
Vinaigrette, Roquefort Cheese

Side of Frites **GF** 8

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Basket of Gluten Free Bread for Two 6

Basket of Artisan Bread for Two 5

*Split Plate Fee \$2.00*

Chef Richard Wright  
Sous Chef Ricky Cecil  
Pastry Chef Amber Clem  
Sommelier Christian Borel

# Offerings

<b>Eggs Benedict</b> <small>GF Option Available</small>	17
<small>English Muffin, Spinach, Poached Eggs, Hollandaise, Provencale Tomato, Home Fries Choice of Virginia Baked Ham or Smoked Salmon</small>	
<b>Braised Beef Potato Hash</b>	14
<small>Slow Braised Beef, Fried Yukon Gold Potato, Au Jus, Caramelized Onions, Roasted Peppers, Sunny-Side-Up Egg</small>	
<b>Omelet du Jour</b>	14
<small>Potato Pavé Choice of Local Bacon, Ham, or Sausage</small>	
<b>Moules Frites</b> <small>GF</small>	22
<small>Normandie Cider, Chorizo, Leeks, Cream</small>	
<b>Shrimp</b>	27
<small>Local Stone Ground Grits, Piperade, Tomato Broth, Merguez Sausage</small>	
<b>Coq Au Vin</b>	25
<small>Braised Chicken, Seasoned Vegetables, French Green Lentils, Red Wine Jus</small>	
<b>14oz Dry Aged NY Strip Steak</b> <small>GF Option Available</small>	50
<small>Butternut Squash, Potato Pave, Seasonal Vegetables, Rosemary Jus</small>	
<b>Black Angus Burger</b>	
<small>Short Rib, Chuck, Sirloin, House-Made Potato Bun, Frites <i>Add Bakers Farm Bacon 4 / Local Farm Fried Egg 2.50</i></small>	
<b>Gruyere Burger</b>	20
<small>Gruyere, Garlic Aioli</small>	
<b>Roquefort Burger</b>	22
<small>Roquefort, Caramelized Onions</small>	
<b>Camembert Burger</b>	22
<small>Camembert, Red Onion Marmalade</small>	
<b>Roasted Seasonal Vegetables</b>	19
<small>Hummus, Pumpkin Seed, Cranberry, Yogurt, Chickpea Fritter</small>	

*Split Plate Fee \$2.00*

## ~ Desserts ~

12

**Gelato and Sorbets** GF Option Available

Chef's Choice

**Crème Brûlée** GF

Fresh Berries

**Chocolate**

Crème Fraiche Crepe Cake, Candied Cocoa Nibs,

Coffee Crumble, TCHO Gelato

**Panna Cotta**

Pumpkin Custard, Vanilla, Date Jam, Cinnamon Strudel

\*Consumption of raw or uncooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness.

La Table Provencale at L'Auberge Provencale ◊ I3630 Lord Fairfax Highway ◊ White Post, Virginia 22620